Thinking of you
Electrolux

EOC5951AA

EN OVEN

USER MANUAL

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WE'RE THINKING OF YOU

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – Do not put ovenware or other objects in the appliance directly on the bottom.

  – Do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Pyrolytic cleaning

WARNING!
Risk of fire and burns.

- Before carrying out a Pyrolitic self-cleaning function or the First Use function please remove from the oven cavity:
  - Any excess food residues, oil or grease spills / deposits.
  - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot.
- Pyrolitic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
  - Provide good ventilation during and after each Pyrolytic cleaning.
  - Provide good ventilation during and after the first use at maximum temperature operation.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

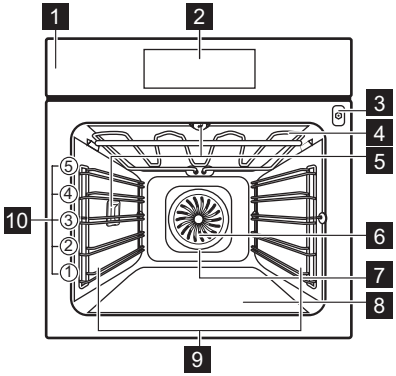
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

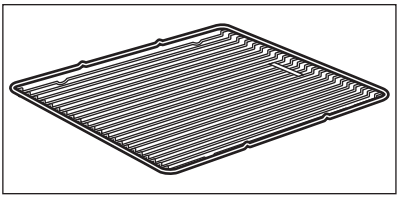
WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

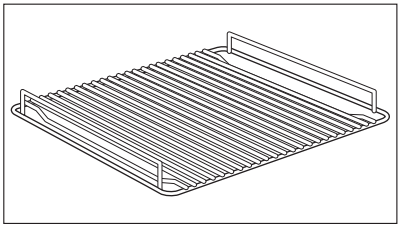
3. PRODUCT DESCRIPTION



1 Control panel
2 Electronic programmer
3 Socket for the food probe sensor
4 Heating element
5 Lamp
6 Fan
7 Rear wall heating element
8 Bottom heat
9 Shelf support, removable
10 Shelf positions



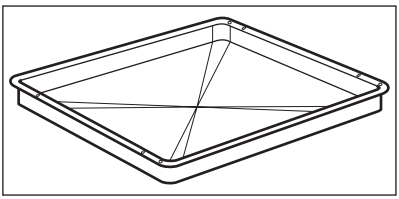
Wire shelf
For cookware, cake tins, roasts.



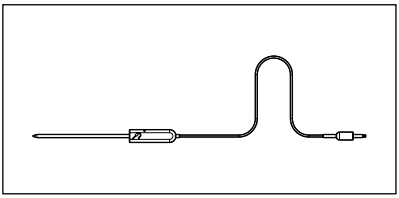
Trivet

- For roasting and grilling.

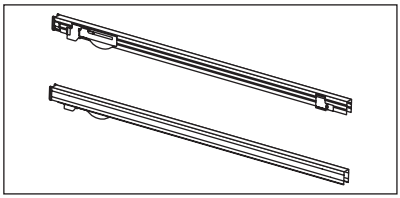
Use the trivet only with the Grill- / roasting pan.



Grill- / Roasting pan
To bake and roast or as a pan to collect fat.



Food Probe
To measure how far the food is cooked.



Telescopic runners
For shelves and trays.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

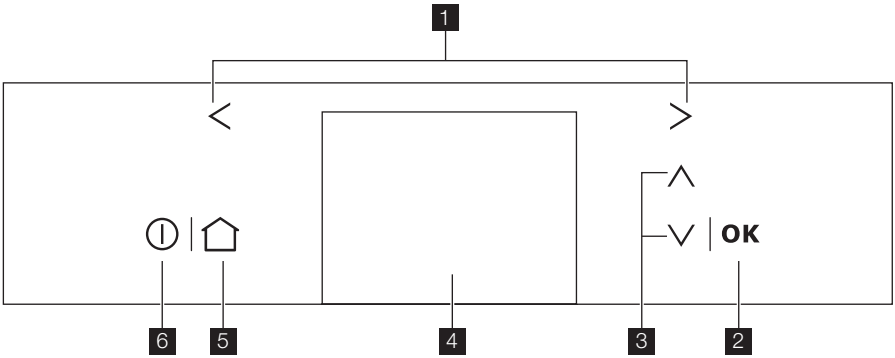
Refer to chapter "Care and Cleaning".

4.2 First Connection

When you connect the appliance to the mains the display shows a welcome text. You have to set the language (for the first connection only), date and time of the day. Touch ∧ or ∨ to adjust the settings. Touch **OK** to confirm.

5. CONTROL PANEL

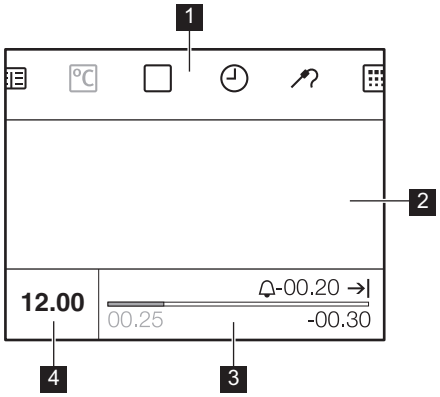
5.1 Electronic programmer



Use the sensor field to operate the appliance.

Number	Sensor field	Function	Comment
1		Right, Left	To move within the main menu.
2	OK	OK	To confirm or start the set function.
3		Down, Up	To move within the submenus and set the settings in them. **To set the values:** • Slowly: Touch the sensor field one time. • Fast: Hold down the sensor field.
4	-	Display	It shows the current settings of the appliance.
5		Home	To cancel the selection and go back to the main menu.
6		On / Off	To activate and deactivate the appliance.

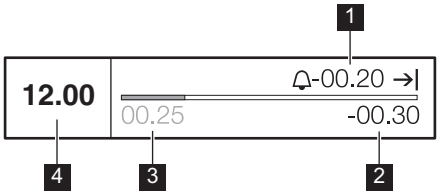
5.2 Display



	Area	Comment
1	Main menu area	It shows the main menu items.

	Area	Comment
2	Main content area	Can show: • Heating function name and symbol • Automatic programme name and symbol • Temperature(s) • Food Probe status • Help text • Name of the day (only when the appliance is deactivated) • Date
3	Clock functions area	Can show: • Time related information for Clock functions • Time progress indicator
4	Time of day area	It shows the time of day.

Clock functions and time area



1 Reminder
2 Duration
3 Time progress indicator and uptimer value
4 Time of day

6. DAILY USE

WARNING!
Refer to the Safety chapters.

To operate the appliance you can use:

- **manual mode** - to set a heating function, temperature and cooking time manually
- **automatic programmes (recipes)** - to prepare a dish when you do not have a knowledge or experience in cooking

6.1 The menus in overview

Main menu

Symbol	Menu item	Description
	Functions	It contains a list of the heating functions.
	Timers	It contains a list of the clock functions.
	Food Probe	To set the settings for the Food Probe.
	Cleaning	It contains the cleaning functions.
	Settings	To set other settings.

Symbol	Menu item	Description
♡	My Programmes	It contains a list of favourite cooking programmes made by the user.
	Recipes	It contains a list of automatic cooking programmes.
°C	Temperature	It shows the settings of the appliance.

Submenu for: Heating Functions

Heating function		Description
	True Fan Cooking	To bake maximum on 3 shelf positions at the same time. When you use this function, decrease the appliance temperature by 20 - 40 °C from the standard temperatures. You can use this function for Conventional .
	Pizza	To bake food on one shelf position for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional .
	Slow Cook	To prepare very lean and tender roasted food.
	Conventional	To bake and roast on one shelf position.
	Turbo Grill	To roast larger meat joints or poultry with bones on one shelf position. Also to gratinate and to brown.
	Grilling	To grill flat food items in the middle of the grill. To toast bread.
	Fast Grilling	To grill flat food items in large quantities. To toast bread.
	Keep Warm	To keep cooked food warm.
	Defrost	To thaw frozen food.
	Bottom Heat	To bake cakes with crispy bottoms.
	Preserving	To make vegetable preserves such as pickles.
	Drying	To dry sliced fruit such as apples, plums or peaches and vegetables such as tomatoes, zucchini or mushrooms.

Heating function		Description
	Plate Warming	To preheat a plate for serving.

Submenus for: Timers

Symbol	Submenu
	Set duration
	Set start time
	Set end time
	Set+Go
	Count up timer
	Set reminder

Submenus for: Food Probe

Symbol	Submenu
	Core temp. 60°

Submenus for: Cleaning

Symbol	Submenu	Description
	Pyrolytic	It starts the pyrolytic cleaning procedure.
	Cleaning reminder	It reminds you when to clean the appliance.

Submenus for: Settings

Symbol	Submenu	Description
	Set clock	To set the time on the clock.
	Set date	To set the date.
	Heat and Hold	It activates and deactivates the Heat and Hold function.
	Time extension	It activates and deactivates the Time extension function.
	Language	To set the language for the display.
	Alarm/error tones	It activates and deactivates the alarm tones.
	Service	It shows the software version and configuration.
	Highest value	To set where the display shows higher value on the temperature and time areas.

Symbol	Submenu	Description
☆	Up key goes	To set if the ⋀ is to scroll up the list or to go to the upper item.
DEFAULT	Factory settings	To set all settings back to factory settings (also My programmes).

Submenus for: My Programmes

Symbol	Submenu
♡+	Add new
♡	Names of saved programmes

Submenus for: Recipes

Symbol	Submenu	Dish	
	Pork/Veal	Roast Pork Loin of Pork Pork Knuckle Pork Shoulder Roast Veal	Veal Knuckle Ossobuco Stuffed Veal Breast Meat Loaf
	Beef/Game/Lamb	Top Side Beef • Rare • Medium • Well Done Scandinavian Beef • Rare • Medium • Well Done Roast Beef Marinated Beef Loin of Game Roast Game	Rabbit Mustard Rabbit Wild Boar Roast Lamb Lamb Joint, medium Leg of Lamb
	Poultry	Chicken, whole Turkey, whole Duck, whole Goose, whole Boned Poultry	Chicken Legs Coq au Vin Roast Duck with Orange Stuffed Chicken
	Fish	Whole Fish Fillet of Fish Cod fish Fish in Salt	Stuffed Calamari Steamed Fish Jansons Temptation

Sym-bol	Submenu	Dish	
	Cake	Lemon Sponge Cake Swedish Cake Biscuit Cheese Cake Fruit Cake Streusel Cake Rich Yeast Plait Yeast Plait	Ring Cake Savarin Cake Brownies Muffins Sweet Tart Carrot Cake Almond Cake Fruit Tart
	Pizza/Pie/Bread	Pizza Onion Tart Quiche Lorraine Goatscheese Flan Cheese Flan	Cheese Pastry White Bread Farmer Bread Russian Cake
	Casseroles/Gratins	Lasagne Cannelloni Potato Gratin Moussaka	Pasta Gratin Chicory Gratin Casserole Cabbage Casserole
	Convenience	Pizza, frozen Pizza American, frozen Pizza, chilled Pizza Snacks, frozen French Fries Wedges/Croquettes Hash Browns	Bread/Rolls Bread/Rolls, frozen Apple Strudel, frozen Fillet of Fish, frozen Chicken Wings Lasagne/Cannelloni, frozen

Recipes with Recipe automatic function

Recipes with Food Probe automatic function

Recipes with Weight automatic function

6.2 Operation of the menus

1. Activate the appliance.
2. Touch < or > to set the menu item.
3. Touch ∧ or ∨ to move within the submenu. Touch **OK** to confirm.

To go back to the previous menu touch ⌂.

6.3 Activating a heating function

1. Activate the appliance.
2. Touch ∧ or ∨ to set the heating function. Touch **OK**.
3. Touch ∧ or ∨ to set the temperature. Touch **OK**. If the temperature is not set, the appliance starts with the preset temperature.

When you activate a heating function, the display shows the temperature in the appliance in a yellow colour and the set temperature in a white colour.

To deactivate the appliance touch ⏻

6.4 Showing the temperature

Touch < or > to go to Temperature °C menu item.

6.5 The Residual heat indicator

When you deactivate the appliance, the display shows a message that the temperature in the appliance decreases. You can use the residual heat to keep the food warm.

7. CLOCK FUNCTIONS

Symbol	Function	Description
⊢|	Set duration	To set a count down.
|→	Set start time	To set when the appliance activates.
→|	Set end time	To set when the appliance deactivates.
	Set+Go	To set the settings for the heating function and activate it later.
	Count up timer	To set a count up. It shows how long the appliance operates. This function has no effect on the operation of the appliance.
	Set reminder	To set a countdown. This function has no effect on the operation of the appliance.

Setting the clock functions

1. Go to Functions menu and set a heating function and a temperature.
2. Go to Timers menu and set the clock function.
3. Touch ∧ or ∨ to set the necessary time. Touch **OK** to confirm.

   When the clock function ends, an acoustic signal sounds. The appliance deactivates. The colours on display change and the clock function symbol flashes.
4. Touch a sensor field to stop the signals.

When you use the Food Probe, the functions Duration and End Time do not operate.

You can set the Reminder function when the appliance is on or off. To set the Reminder function when the appliance is off, touch ∧ or ∨ to set the necessary time. Touch **OK** to confirm. The Reminder function stays on also when you deactivate the appliance.

7.1 Set+Go

Set the heating function and the temperature. In the Timers menu set the Set+Go function and touch **OK**. The appliance is in the standby mode. Touch any sensor field to start the set heating function.

7.2 Heat and Hold

You can activate or deactivate the function in the Settings menu.

The Heat and Hold function keeps prepared food warm at 80° for 30 minutes. It activates after the baking or roasting procedure ends.

Conditions for the function:

- The set temperature is higher than 80°C.
- The Duration function is set.

When the function ends, an acoustic signal sounds.
The Heat and Hold function operates for 30 minutes and stays on if you change the heating functions.

7.3 Time Extension

You can activate or deactivate the function in the Settings menu.

The Time Extension function makes the heating function continue after the set time ends.

- Applicable for all heating functions with Duration or Weight automatic functions.
- Not applicable for heating functions with Food Probe.

8. AUTOMATIC PROGRAMMES

WARNING!
Refer to the Safety chapters.

The automatic programmes give the optimum settings for each type of meat or other recipes.

- Meat programmes with Weight automatic function (Recipes menu)
- Meat programmes with Food Probe automatic function (Recipes menu)
- Recipe automatic function (Recipes menu)

8.1 Recipes with Weight automatic function

This function automatically calculates the roasting time. To use this function, it is necessary to input the food weight.

Activating the function:

1. Activate the appliance.
2. Set the Recipes menu. Touch **OK**.
3. Set the category and dish. Touch **OK**.
4. Set the Weight automatic function. Touch **OK**.
5. Touch ∧ or ∨ to set the food weight. Touch **OK**.

The automatic programme starts. When the time ends, an acoustic signal sounds. Touch a sensor field to deactivate the signal.

8.2 Recipes with Recipe automatic function

This appliance has a set of recipes you can use. Recipes are fixed and you cannot change them.

Activating the function:

1. Activate the appliance.
2. Set the Recipes menu. Touch **OK**.
3. Set the category and dish. Touch **OK**.
4. Set the Recipe automatic . Touch **OK**.

8.3 Recipes with Food Probe automatic function

1. Activate the appliance.
2. Set the Recipes menu. Touch **OK**.
3. Set the category and dish. Touch **OK**.
4. Set the Food Probe automatic function.
5. Touch **OK**.
6. Install the food probe.

   When the programme ends, an acoustic signal sounds.

   Use a sensor field to deactivate the acoustic signal.
7. Remove the food probe.

When you set the Manual option, the display shows automatic settings but you can change them.

9. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

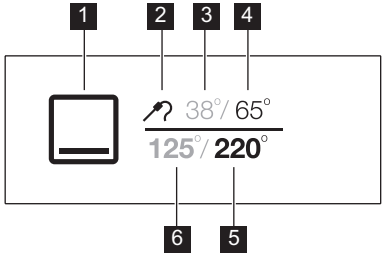
9.1 Food Probe

The Food Probe measures the core temperature of the food. When the food is at the set temperature, the appliance deactivates automatically.

There are two temperatures to be set

- The oven temperature
- The core temperature of the food

The display shows the oven temperature and the core temperature of the food.

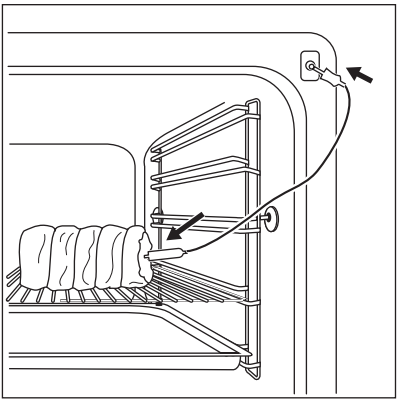


1 Heating function
2 Food Probe indicator
3 The core temperature of the food
4 The set core temperature of the food
5 The set temperature in the appliance
6 The temperature in the appliance

When the appliance operates at the set temperature, the current temperatures go off.

Only use the supplied Food Probe and the original spare parts.

1. Activate the appliance.
2. Put the tip of the Food Probe in to the center of the food.



3. Put the plug of the Food Probe into the socket, which is in the front wall of the appliance.

   The display shows the Food Probe menu.
4. Touch ∧ or ∨ to set the core temperature of the food in less than 5 seconds.
5. Go to the Functions menu.
6. Touch ∧ or ∨ to set the heating function and, if necessary, the oven temperature.

The Food Probe must stay in the food and in the Food Probe socket during the cooking.

7. When the food is at the set core temperature, an acoustic signal sounds. The heating function deactivates.

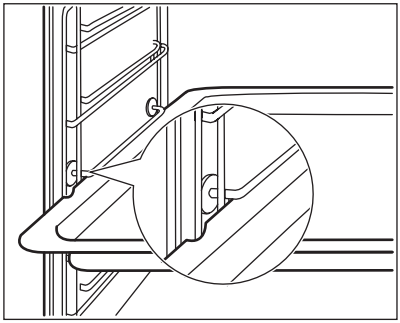
   Touch one of the sensor fields to stop the signal.

WARNING!
Be careful when you remove the tip and unplug the Food Probe, because it is hot. There is a risk of burns.

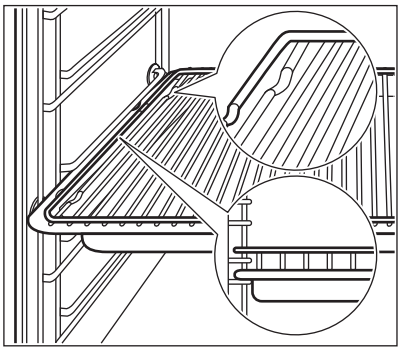
8. Remove the Food Probe plug and remove the food from the appliance.
9. Deactivate the appliance.

For meat programmes with the Food Probe, refer to the Recipes menu.

9.2 Inserting the oven accessories

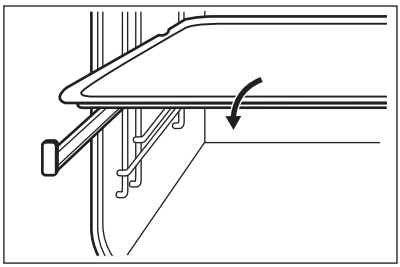


The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.

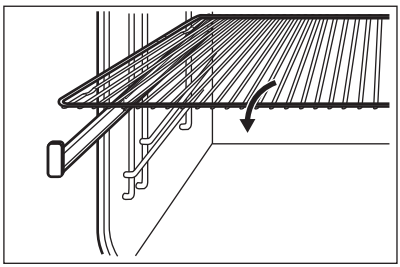


Installing the wire shelf and the deep pan together
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

9.3 Telescopic runners - inserting the oven accessories



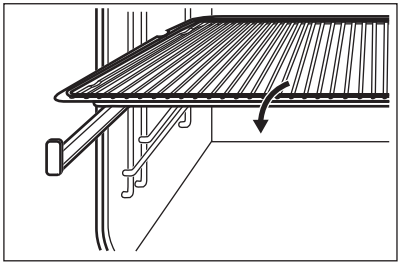
Put the baking tray or deep pan on the telescopic runners.



Put the wire shelf on the telescopic runners so that the feet point downwards.

The high rim around the wire shelf is a special device to prevent the cookware from slipping.

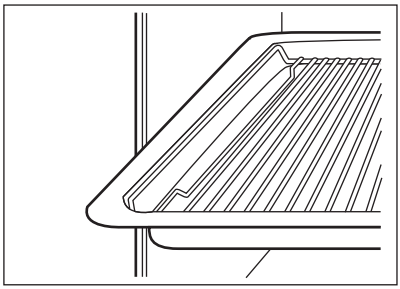
9.4 Inserting the wire shelf and the deep pan together



Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.

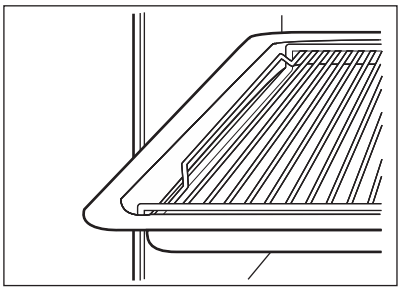
9.5 Trivet and Grill- / Roasting pan

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.



You can use the trivet to roast larger pieces of meat or poultry on one shelf position:

- Put the trivet into the deep pan so that the supports of the wire shelf point up.
- Put the deep pan into the oven on the necessary shelf position.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet into the deep pan so that the supports of the wire shelf point down.
- Put the deep pan into the oven on the necessary shelf position.

10. ADDITIONAL FUNCTIONS

10.1 My Programmes menu

You can save your favourite settings: duration, temperature or heating function.

Saving a programme

1. Activate the appliance.
2. Set a heating function, temperature and time or an automatic programme from the Recipes menu. Touch **OK**.

3. Set the My Programmes menu.
4. Touch ∧ or ∨ to set the Add new option. Touch **OK**. The display shows a possible name for the programme.
5. Touch ∧ or ∨ to set the letter or number. Touch **OK**.
6. To remove the last symbol, touch ∧ or ∨ to set the Remove option. Touch **OK**.
7. Do step 5 again and again to set the name of the programme.
8. Touch ∧ or ∨ to set the Save option. Touch **OK**.

If the memory is full, remove some entries from the menu.

To change the name of a programme, use the Rename option. Refer to "Saving a programme".

Activating the programme

1. Activate the appliance.
2. Set the My Programmes menu. Touch **OK**.
3. Set the name of the programme. Touch **OK**.
4. Set the Start option. Touch **OK**.

10.2 Key lock

The Key lock function prevents an accidental change of the heating function.

Activating the Key lock function

1. Activate the appliance.
2. Set the heating function and temperature.
3. Touch ∧ and **OK** at the same time. The display shows a message.

The Key lock is active.

Deactivating the Key Lock function

1. Touch ∧ and **OK** at the same time.

The Key lock is not active.

If you deactivate the appliance, the Key lock function deactivates.

10.3 Child lock

The Child lock function prevents an accidental operation of the appliance.

Activating and deactivating the Child lock function

1. Deactivate the appliance.
2. Touch ∧ and **OK** at the same time until the display shows a message.

If the appliance has a Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

10.4 Automatic switch-off

The appliance deactivates after some time:

- If you do not deactivate the appliance.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C – 115 °C	12.5 h
120 °C – 195 °C	8.5 h
200 °C – 245 °C	5.5 h
250 °C – 300 °C	3 h

To operate the appliance after an automatic switch-off, first deactivate the appliance fully.

10.5 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HELPFUL HINTS AND TIPS

11.1 Inner side of the door

In some models, on the inner side of the door you can find:

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.2 Advice for special heating functions of the oven

Keep Warm

Use this function if you want to keep food warm.
The temperature regulates itself automatically to 80 °C.

Plate Warming

For warming plates and dishes.
Distribute plates and dishes evenly on the oven shelf. Move stacks around after half of the warming time (swap top and bottom).
The automatic temperature is 70 °C.
Recommended shelf position: 3.

11.3 Baking

General instructions

- Your new appliance can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the appliance approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

How to use the Baking Tables

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

11.4 Baking cakes

- The best temperature for baking cakes is between 150 °C and 200 °C.
- Preheat the appliance for approximately 10 minutes before baking.
- Do not open the door of the appliance before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one level empty between them.

11.5 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The temperature in the appliance is too high.	The next time you bake, set a slightly lower temperature in the appliance.

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The temperature in the appliance is too low.	The next time you bake, set a higher temperature in the appliance.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The temperature in the appliance is too high and the baking time is too short.	Set a lower temperature in the appliance and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The temperature in the appliance is too low.	The next time you bake, set a slightly higher temperature in the appliance.

11.6 Baking on one level:

Baking in tins

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
Ring cake / Brioche	True Fan Cooking	1	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	2	140 - 150	35 - 50
Fatless sponge cake / Fatless sponge cake	Conventional	2	160	35 - 50
Flan base - short pastry	True Fan Cooking	2	170 - 180 **1)**	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	20 - 25

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	2	160	60 - 90
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	1	180	70 - 90
Cheesecake	Conventional	1	170 - 190	60 - 90

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
Plaited bread / Bread crown	Conventional	3	170 - 190	30 - 40
Christmas stollen	Conventional	2	160 - 180 **1)**	50 - 70
Bread (rye bread): **1.** First part of baking procedure. **2.** Second part of baking procedure.	Conventional	1	**1.** 230 **1)** **2.** 160 - 180	**1.** 20 **2.** 30 - 60
Cream puffs / Eclairs	Conventional	3	190 - 210 **1)**	20 - 35
Swiss roll	Conventional	3	180 - 200 **1)**	10 - 20
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	20 - 40
Buttered almond cake / Sugar cakes	Conventional	3	190 - 210 **1)**	20 - 30

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
Fruit flans (made with yeast dough / sponge mixture) **2)**	True Fan Cooking	3	150	35 - 55
Fruit flans (made with yeast dough / sponge mixture) **2)**	Conventional	3	170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional	3	160 - 180 **1)**	40 - 80

1) Preheat the oven.

2) Use deep pan.

Biscuits

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
Short pastry biscuits	True Fan Cooking	3	150 - 160	10 - 20
Short bread / Short bread / Pastry stripes	True Fan Cooking	3	140	20 - 35
Short bread / Short bread / Pastry stripes	Conventional	3	160 **1)**	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	15 - 20
Pastries made with egg white / Merungues	True Fan Cooking	3	80 - 100	120 - 150
Macaroons	True Fan Cooking	3	100 - 120	30 - 50

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	20 - 40
Puff pastries	True Fan Cooking	3	170 - 180[1)]	20 - 30
Rolls	True Fan Cooking	3	160[1)]	10 - 25
Rolls	Conventional	3	190 - 210[1)]	10 - 25
Small cakes / Small cakes (20 per tray)	True Fan Cooking	3	150[1)]	20 - 35
Small cakes / Small cakes (20 per tray)	Conventional	3	170[1)]	20 - 30

1) Preheat the oven.

Bakes and gratins

Dish	Oven function	Shelf position	Temperature °C	Time (min.)
Pasta bake	Conventional	1	180 - 200	45 - 60
Lasagne	Conventional	1	180 - 200	25 - 40
Vegetables au gratin[1)]	Turbo Grill or True Fan Cooking	1	160 - 170	15 - 30
Baguettes topped with melted cheese	Turbo Grill or True Fan Cooking	1	160 - 170	15 - 30
Sweet bakes	Conventional Cooking	1	180 - 200	40 - 60
Fish bakes	Conventional	1	180 - 200	30 - 60
Stuffed vegetables	Turbo Grill or True Fan Cooking	1	160 - 170	30 - 60

1) Preheat the oven.

11.7 Multileveled Baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking		Temperature in °C	Time (min.)
	Shelf position			
	2 levels	3 levels		
Cream puffs / Eclairs	1 / 4	-	160 - 180 1)	25 - 45
Dry streusel cake	1 / 4	-	150 - 160	30 - 45

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Type of baking	True Fan Cooking		Temperature in °C	Time (min.)
	Shelf position			
	2 levels	3 levels		
Short pastry biscuits	1 / 4	1 / 3 / 5	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	140	25 - 50
Biscuits made with sponge mixture	1 / 4	-	160 - 170	25 - 40
Biscuits made with egg white / Meringues	1 / 4	-	80 - 100	130 - 170
Macaroons	1 / 4	-	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	-	160 - 170	30 - 60
Puff pastries	1 / 4	-	170 - 180 1)	30 - 50
Rolls	1 / 4	-	180	30 - 55
Small cakes / Small cakes (20 per tray)	1 / 4	-	150 1)	25 - 40

1) Preheat the oven.

11.8 Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- To keep the red meat well-cooked outside and juicy inside set the temperature between 200 °C - 250 °C.
- For white meat, poultry and fish, set the temperature between 150 °C - 175 °C.

- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the dripping pan. To prevent smoke condensation, add water each time after it dries up.

11.9 Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

11.10 Slow Cook

Use this function to prepare lean, tender pieces of meat and fish with a core temperatures no more than 65 °C. Slow Cook is not applicable to such recipes as pot roast or fatty roast pork. You can use the Food Probe to guarantee that the meat has the correct core temperature (see table for the Food Probe).
In the first 10 minutes you can set the appliance temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the appliance continues to cook at 80 °C. Do not use the automatic slow cook function for poultry.

When you use this function, always cook dishes without a cover.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the Food Probe into the meat.
4. Select the Slow Cook function and set the correct end core temperature.

Food to be cooked	Weight (g)	Shelf position	Temperature °C	Time in min.
Roast beef	1000 - 1500	1	120	120 - 150
Fillet of beef	1000 - 1500	3	120	90 - 150
Roast veal	1000 - 1500	1	120	120 - 150
Steaks	200 - 300	3	120	20 - 40

11.11 Pizza

Type of baking	Shelf position	Temperature °C	Time (min.)
Pizza (thin crust)	2	200 - 230 **1)2)**	15 - 20
Pizza (with many toppings)	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	2	230 - 250 **1)**	10 - 20

Type of baking	Shelf position	Temperature °C	Time (min.)
Puff pastry flan	2	160 - 180 1)	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 - 250 1)	12 - 20
Piroggen (Russian version of calzone)	2	180 - 200 1)	15 - 25

1) Preheat the oven.

2) Use a deep pan.

11.12 Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.

11.13 Roasting with Turbo Grill

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Pot roast	1 - 1.5 kg	Conventional	1	230	120 - 150
Roast beef or fillet: rare	per cm of thickness	Turbo Grill	1	190 - 200 1)	5 - 6
Roast beef or fillet: medium	per cm of thickness	Turbo Grill	1	180 - 190 1)	6 - 8
Roast beef or fillet: well done	per cm of thickness	Turbo Grill	1	170 - 180 1)	8 - 10

1) Preheat the oven.

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grill	1	160 - 180	90 - 120
Chop / Spare rib	1 - 1.5 kg	Turbo Grill	1	170 - 180	60 - 90
Meatloaf	750 g - 1 kg	Turbo Grill	1	160 - 170	50 - 60

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grill	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Roast veal	1 kg	Turbo Grill	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grill	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Leg of lamb / Roast lamb	1 - 1.5 kg	Turbo Grill	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grill	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Saddle / Leg of hare	up to 1 kg	Conventional	1	230 **1)**	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional	1	180 - 200	60 - 90

1) Preheat the oven.

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Poultry portions	200 - 250 g each	Turbo Grill	1	200 - 220	30 - 50
Half chicken	400 - 500 g each	Turbo Grill	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	Turbo Grill	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grill	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	Turbo Grill	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	Turbo Grill	1	160 - 180	120 - 150

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Turkey	4 - 6 kg	Turbo Grill	1	140 - 160	150 - 240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Whole fish	1 - 1.5 kg	Conventional	1	210 - 220	40 - 60

11.14 Grilling

Always grill with the maximum temperature setting.
Set the shelf on the shelf position as recommended in the grilling table.
Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.
Always preheat the empty appliance with the grill functions for 5 minutes.

CAUTION!
Always grill with the appliance door closed.

Grilling

Food to be grilled	Shelf position	Temperature	Time (min.)	
			1st side	2nd side
Roast beef	2	210 - 230	30 - 40	30 - 40
Filet of beef	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 25
Whole Fish, 500 - 1000 g	3 / 4	210 - 230	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Shelf position	Time (min.)	
		1st side	2nd side
Burgers / Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet / Veal steaks	4	7 - 10	6 - 8
Toast / Toast [1)]	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

[1)] Preheat the oven.

11.15 Defrosting

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.
Use the first appliance shelf position from the bottom.

Dish	Defrosting time (min.)	Further defrosting time (min.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Put the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through.
Meat, 500 g	90 - 120	20 - 30	Turn halfway through.
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau, 1400 g	60	60	-

11.16 Convenience food

True Fan Cooking

Convenience food	Shelf position	Temperature (°C)	Time (min.)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	3	200 - 220	20 - 30
French Fries, thick	3	200 - 220	25 - 35
Wedges / Croquettes	3	220 - 230	20 - 35
Hash Browns	3	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	2	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	2	160 - 180	40 - 60
Oven baked cheese	3	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

Frozen Ready Meals

Food to be cooked	Oven functions	Shelf position	Temperature (°C)	Time (min.)
Frozen pizza	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
French fries **1)** (300 - 600 g)	Conventional or Turbo Grill	3	200 - 220	as per manufacturer's instructions
Baguettes	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Turn the French fries 2 or 3 times during cooking

11.17 Drying

Use baking parchment as a cover for the appliance shelves.
For best results, deactivate the appliance halfway through the operation. Open the appliance door and let the appliance cool down. After that, complete the drying process.

Vegetables

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Beans	3	1 / 4	60 - 70	6 - 8
Peppers	3	1 / 4	60 - 70	5 - 6
Vegetables for sour	3	1 / 4	60 - 70	5 - 6
Mushrooms	3	1 / 4	50 - 60	6 - 8
Herbs	3	1 / 4	40 - 50	2 - 3

Fruit

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Plums	3	1 / 4	60 - 70	8 - 10
Apricots	3	1 / 4	60 - 70	8 - 10
Apple slices	3	1 / 4	60 - 70	6 - 8
Pears	3	1 / 4	60 - 70	6 - 9

11.18 Preserving

Things to note:

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the appliance.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the appliance or decrease the temperature to 100 °C (see the table).

Soft fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Carrots [1)]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it's deactivated.

11.19 Food Probe table

Beef

Food	Food Core Temperature °C
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food Core Temperature °C
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food Core Temperature °C
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food Core Temperature °C
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food Core Temperature °C
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food Core Temperature °C
Salmon	65 - 70
Trouts	65 - 70

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

12. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.

- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick layer.

12.1 Pyrolytic cleaning

With the Pyrolytic function, you can clean the appliance using pyrolysis. Set the function in the Cleaning menu.

WARNING!
The appliance becomes very hot. There is the risk of burns.

Before you start the Pyrolytic function, remove all the removable parts (the shelf support rails, the accessories, etc.) from the appliance.

1. Activate the appliance.
2. Touch < or > to set the Cleaning menu. Touch **OK**.
3. Touch ∧ or ∨ to set the Pyrolytic function. Touch **OK**.
4. Touch ∧ or ∨ to set the duration for the cleaning.
   - **AUTO** - the appliance automatically calculates which pyrolytic cycle to use.
   - **LIGHT** - for a low level of dirt (1 h)
   - **NORMAL** - for a medium level of dirt (1 h 30 min)
   - **INTENSE** - for a high level of dirt (2 h 30 min)
5. The display shows the messages. Touch **OK** after each message.

   When the appliance operates at the preset temperature, the door locks.

When the pyrolytic cycle starts, the lamp does not work and the cooling fan works at a higher speed.

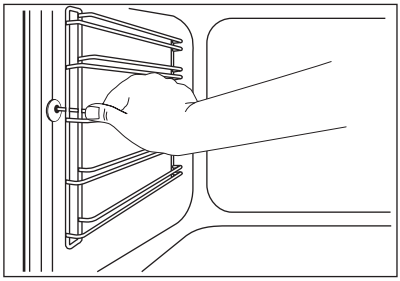
Do not open the door during the heating up time. If you open the door, you will cancel the pyrolytic cleaning cycle.
To stop the pyrolytic cleaning cycle, touch ⏻ .
Do not use the appliance until the door lock symbol is off.

12.2 Cleaning reminder

It shows you when to do the cleaning. The display shows a message after the appliance operates for some hours. Activate and deactivate the Cleaning reminder function in the menu Cleaning . The Cleaning reminder function deactivates when you set the appliance to the factory settings.

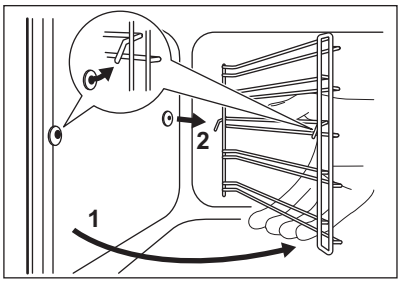
12.3 Shelf supports

Removing the shelf supports



You can remove the shelf supports to clean the side walls.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

Valid for telescopic runners:
The retaining pins on the telescopic runners must point to the front.

12.4 Lamp

WARNING!
There is a risk of an electrical shock.
The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

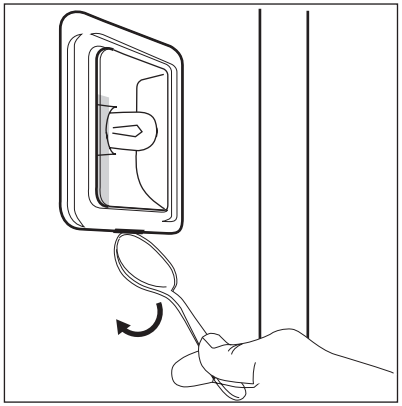
CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp at the cavity ceiling:

1. Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

Replacing the lamp on the left side of the cavity.

1. Remove the left shelf support.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover. Clean the glass cover.



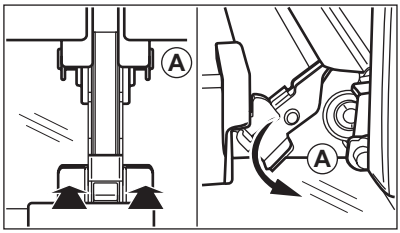
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.
5. Install the left shelf support.

12.5 Cleaning the oven door

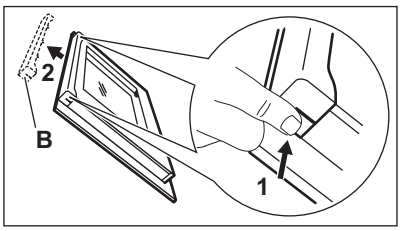
Removing the door and the glass panels

You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

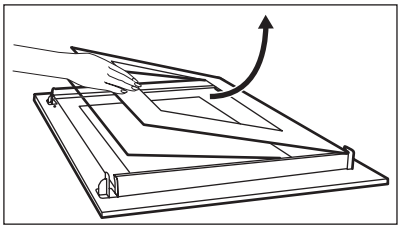
WARNING!
Be careful when you remove the door from the appliance. The door is heavy.



1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.



6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.



8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

13. WHAT TO DO IF…

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The necessary settings are not set.	Do a check of the settings.
The appliance does not heat up.	The Child lock is on.	Refer to "Activating and deactivating the Child lock function".
The appliance does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician .
The display shows error message "F....."	Electronic error.	Contact Service Center.
The oven lamp does not operate.	The lamp is defective.	Refer to "Replacing the lamp".
Steam and condensation settle on the food and in the appliance.	You left the dish in the appliance for too long.	Do not leave the dishes in the appliance for longer than 15 - 20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

14. INSTALLATION

WARNING!
Refer to the Safety chapters.

The appliance is designed to be connected to 230 - 240V ~ (50Hz) electricity supply.
The appliance has an easily accessible terminal block which is marked as follows:
Letter L - Live terminal
Letter N - Neutral terminal

⏚ - Earth terminal

CAUTION!
This appliance must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.
For UK use only

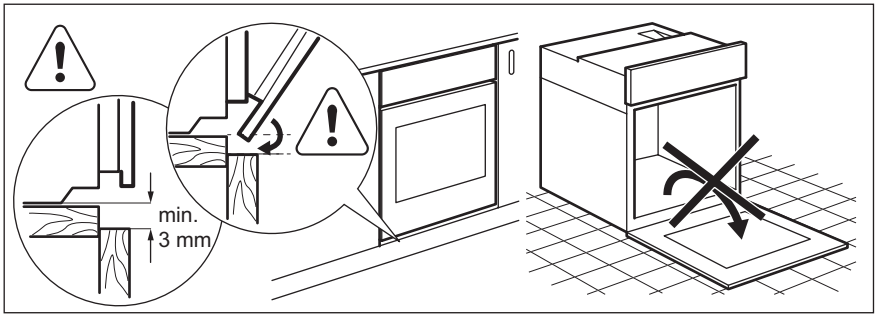
Connection via	Min. size Cable/ flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm²	PVC / PVC twin and earth	min: 15 A max: 20 A

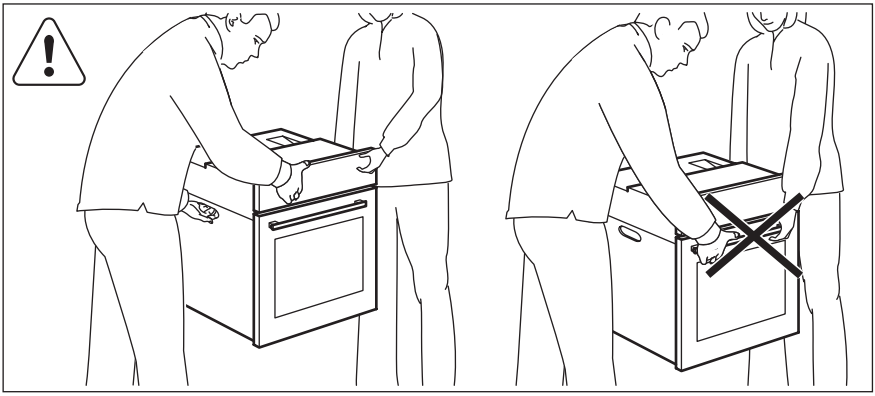
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

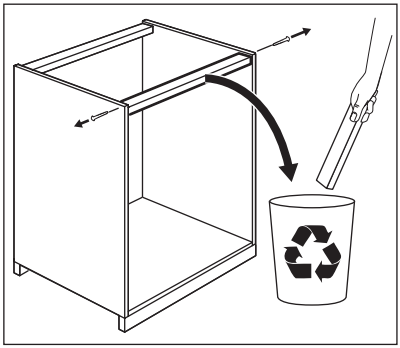
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

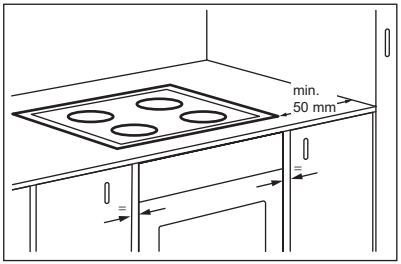
The manufacturer declines any responsibility should these safety measures not be carried out.

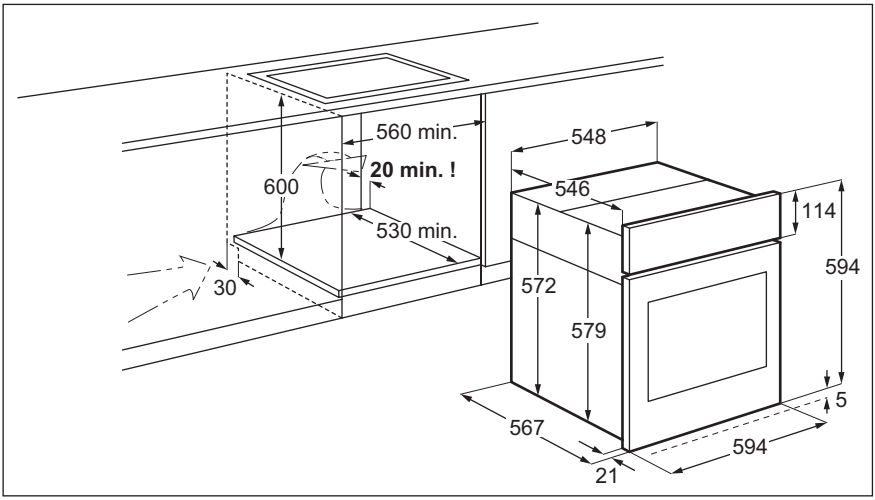
The built-in unit must meet the stability requirements of DIN 68930.

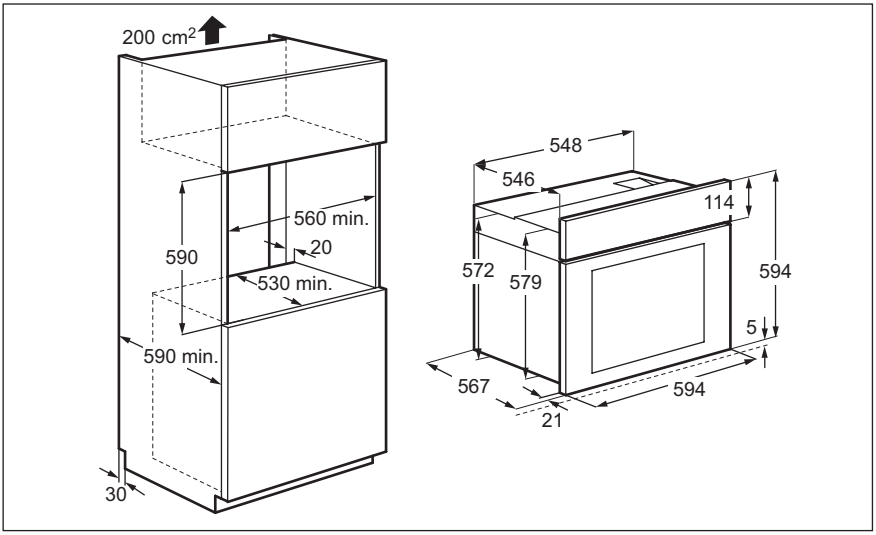







min.
50 mm


560 min.
20 min. !
600
530 min.
30
548
546
114
594
572
579
5
567
594
21


200 cm2
560 min.
20
590
530 min.
590 min.
30
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114
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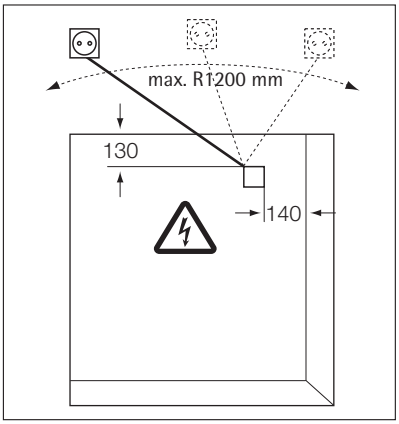
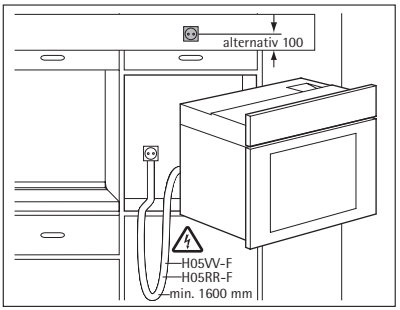
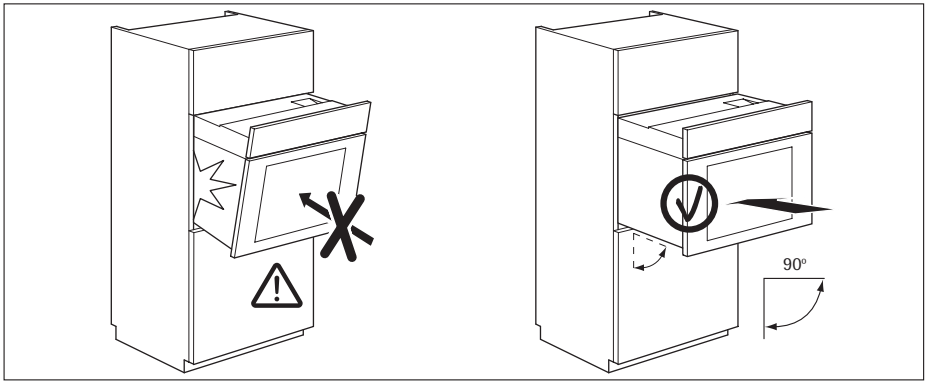
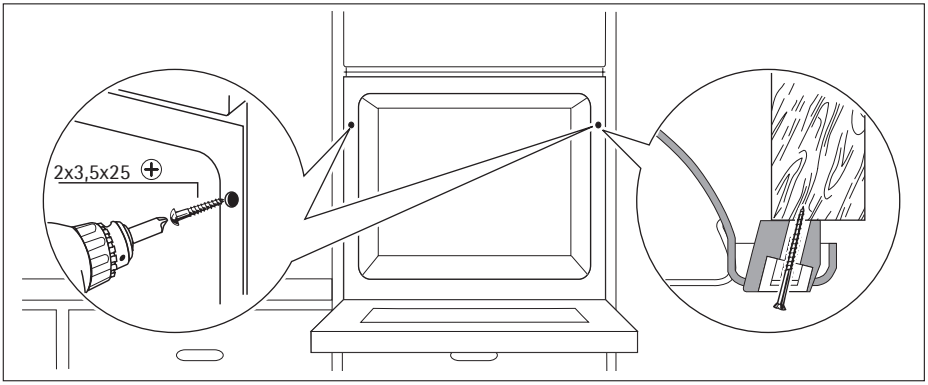
594
21


max. R1200 mm
130
140


alternativ 100
H05VV-F
H05RR-F
min. 1600 mm


90°



15. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

15.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documenta-

tion is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

16. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

17. WWW.ELECTROLUX.COM

Albania	+35 5 4 261 450	Rruga “Kavajës”, ish-parku autobuzëve, Tiranë
Belgique/België/Belgien	++32 27162444	Raketstraat 40, 1130 Brussel/Bruxelles
Česká republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21

Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
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Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
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Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	(06-1)467-3205 +361 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edificio Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava

Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

18. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop

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